



# JP Sushi

## SUSHI BAR MENU

sushi.yakitori.sashimi.tenpura.donburi.sake

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**WE USE ONLY *TRANS FAT FREE* RICE OIL**

## *JP sushi*

### **NIGIRI by piece**

1. KANI (Crab Stick)	\$1.50
2. TAMAGO (Egg)	\$1.25
3. SMOKED SALMON	\$2.25
4. EBI (Shrimp)	\$1.50
5. TAKO (Octopus)	\$2.25
6. UNAGI (Fresh Eel)	\$2.25
7. HOKKI GAI (Surf Clam)	\$2.00
8. MAGURO (Tuna)	\$2.25
9. SAKE (Salmon)	\$2.00
10. HAMACHI (Yellow Tail)	\$2.50
11. HIRAME (Flounder)	\$2.00
12. SABA (Mackerel)	\$1.75
13. TAI (Red Snapper)	\$1.75
14. AMAEBI (Sweet Shrimp)	\$3.00
15. IKA (Squid)	\$1.75
16. TOBIKO (Flying Fish Roe)	\$2.25
17. MASAGO (Smelt Roe)	\$1.75
18. IKURA (Salmon Roe)	\$2.50
19. HOTATE (Scallop)	\$2.00
20. SIRO MAGURO (White Tuna)	\$2.95
21. UNI (Sea Urchin)	\$3.50
22. TORO (Fatty Tuna)	M/P

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### MAKIMONO (Rolled Sushi) 6/8 pc.

23. TUNA ROLL	\$4.50
24. YELLOW ROLL	\$4.50
25. AVOCADO ROLL	\$3.50
26. CUCUMBER ROLL	\$3.00
27. CALIFORNIA ROLL -Cucumber, Avocado, Crab	\$4.50
28. SPICY TUNA ROLL	\$5.50
29. SPICY YELLOWTAIL ROLL	\$5.50
30. VEGETABLE ROLL	\$5.00
31. SALMON SKIN ROLL-Cucumber, Avocado, Masago	\$5.50
32. EEL ROLL- Cucumber, Avocado, Masago	\$5.50
33. TENPURA SHRIMP - Fried Shrimp, Cucumber, avocado	\$6.00
34. BAGEL ROLL -Smoked Salmon, Cream Cheese, avocado	\$6.50
35. RAINBOW ROLL- 4 kinds of fish on California Roll	\$8.00
36. VOLCANO ROLL- Baked Scallop, Octopus, spicy sauce on California Roll	\$8.50
37. SPIDER ROLL- Soft Shell Crab, cucumber, avocado, Masago	\$8.00
38. FUTOMAKI (5 piece) - Tamago, Crab, Avocado, Cucumber, pickle	\$5.50
39. CATERPILLAR ROLL - Avocado on Eel Roll	\$8.00
40. YAMI YAMI ROLL - Smoked Salmon on Fried Shrimp Roll	\$8.00
41. ATOMIC BOMB - Baked Salmon on Spicy Tuna	\$8.50
42. SPECIAL CUCUMBER ROLL (5 Piece) Cucumber-wrapped Crab,Tuna,Ponzu sauce	\$7.95
43. NAMA HARU MAKI - Shrimp, Crab, rice wrapper vegetable with special sauce	\$9.95
44. SPCY TUNA TENPURA ROLL - Deep Fried Spicy Tuna with special sauce	\$7.95
45. CRUNCHY SHRIMP ROLL - Cucumber, Fried Shrimp, Masago	\$7.95

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46. DRAGON ROLL - Eel on California Roll	\$9.95
47. PHILADELPHIA ROLL- Fresh Salmon, Avocado, Cream cheese	\$5.50
48. NEW YORK MAKI (5 piece) -Tuna, Salmon, Hamachi, scallion	\$6.95
49. HAMACHI TORCHED MAKI- White Tuna inside; Hamachi Torched outside	\$10.95
50. ROUTE 66- Salmon Tenpura, Crabstick, cream cheese, avocado, tobiki (deep fried)	\$8.50
51. FIRECRACKER ROLL (5 Piece) - Tuna, White Tuna (deep fried)	\$9.50
52. STACY STYLE DYNAMITE ROLL - White Tuna, Cream Cheese, Crabstick (deep Fried)	\$9.50
53. DOW JONES ROLL- White Tuna, Cream Cheese inside; Salmon, avocado, hot sauce	\$10.95
54. SPICY SCALLOP ROLL- Scallop, Tobiko, Cucumber, Spicy sauce	\$6.95
55. JP SPECIAL ROLL- Tuna, scallions, baked White Tuna and JP sauce	\$10.95
56. SUPER CRUNCH ROLL- Fried Tenpura flakes mixed w/ spicy mayo covered with choice of:	
A.    EEL	\$9.95
B.    SHRIMP	\$9.95
C.    SALMON	\$9.95
D.    TUNA	\$10.95

## SASHIMI APPETIZERS (5 Piece)

1. TUNA	\$7.95
2. WHITE TUNA	\$7.95
3. SALMON	\$6.95
4. HAMACHI	\$7.95

## SUSHI APPETIZERS (5 Piece)

1. TUNA	\$9.95
2. WHITE TUNA	\$9.95
3. SALMON	\$8.95
4. HAMACHI	\$9.95

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### SUSHI/SASHIMI COMBINATIONS - served with Miso soup & Salad

- |  |         |
|--|---------|
| 1. REGULAR SUSHI- 8 pieces Chef's Select Sushi & California Roll           | \$15.95 |
| 2. REGULAR SASHIMI- 16 slices Chef's Select Sashimi                        | \$18.95 |
| 3. REGULAR SUSHI/SASHIMI- 4 pieces Chef's Select Sushi & 12 slices Sashimi | \$18.95 |
| 4. DELUXE SUSHI/ SASHIMI- 6 pieces Chef's Select Sushi & 16 slices Sashimi | \$28.95 |
| 5. DELUXE SASHIMI- 24 slices Chef's Select Sashimi                         | \$28.95 |
| 6. CHIRASHI- Select Fresh Fish on Sushi Rice                               | \$14.95 |
| 7. TEKKA DON- Sliced Tuna on Sushi Rice                                    | \$14.95 |
| 8. UNA JU- Freshwater Eel on Sushi Rice                                    | \$14.95 |

### TEMAKI (Hand Rolls)

- |                      |        |
|----------------------|--------|
| 1. SPICY TUNA        | \$3.50 |
| 2. SPICY YELLOW TAIL | \$3.50 |
| 3. SALMON SKIN       | \$3.50 |

*If you do not see your favorites on the menu, please inquire!*

### TENPURA BY THE PIECE- 2 PIECES PER ORDER

(JP Sushi uses only Trans-Fat Free Rice Oil)

- |                    |        |
|--------------------|--------|
| 1. SHRIMP          | \$2.00 |
| 2. WHITEFISH       | \$1.50 |
| 3. ONION           | \$1.00 |
| 4. MUSHROOM        | \$1.00 |
| 5. SQUID RING      | \$1.50 |
| 6. ZUCCHINI SQUASH | \$1.00 |
| 7. SWEET POTATO    | \$1.00 |

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8. EGGPLANT	\$1.00
9. MIXED VEGETABLE	\$1.95
10. SHITAKE MUSHROOM	\$1.50
11. CARROT	\$1.50
12. CRAB STICK	\$2.95
13. SCALLOP	\$2.95
14. ASPARAGUS	\$2.00

## YAKITORI BY THE PIECE - 1 PIECE ORDERS

1. CHICKEN	\$1.95
2. MUSHROOM	\$1.95
3. SHRIMP	\$2.95
4. TUNA	\$2.95
5. NEGI-HAMACHI	\$2.95
6. SALMON	\$2.95
7. SCALLOP	\$4.95

## -KITCHEN MENU-

### APPETIZERS

EDAMAME	\$3.95
GYOZA (Beef, pork or Shrimp) 6 piece; pan-fried with Gyoza sauce	\$5.95
SUMAI (Beef, Pork or Shrimp) 6 piece; steamed dumplings	\$5.50
SOFT SHELL CRAB deep fried, served with ponzu sauce	\$7.50
AGEDASHI TOFU fried tofu with tenpura sauce	\$6.50
BAKED SPICY MUSSEL 6 piece; with spicy mayo	\$7.95
AHI POKI (Hawaiian Tuna)	\$9.50

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SALMON CROQUETTE	2 pieces deep-fried salmon with spicy mayo	\$4.75
DYNAMITE SHELL	baked spicy scallop, shrimp & crabstick on shell	\$7.95
YAKITORI	2 pieces chicken Yakitori	\$3.95
WASABI TUNA	seared rare tuna on bed of onion, zucchini & wasabi sauce	\$9.95
TUNA TATAKI	6 pieces seared Tuna with ponzu sauce	\$8.95
PEPPER TUNA TATAKI	6 pieces seared Tuna with spicy trimming	\$9.95
TENPURA SAMPLER	3 pieces shrimp, 3 vegetable	\$4.95
SEAWEED SALAD		\$4.50
CUCUMBER SALAD		\$3.50
IKA SANSAI (Squid salad)		\$4.95
SUNOMONO	cucumber with octopus, shrimp & ponzu sauce	\$4.75
TAKO-SU	seasoned Octopus	\$4.75

## ENTREES - From the Kitchen

**TERIYAKI DINNER** All teriyaki dinners feature JP's homemade teriyaki sauce and are served with sautéed mixed vegetables, steamed rice, homemade Miso soup & salad with homemade Ginger Dressing-

STEAK & CHICKEN TERIYAKI DINNER	\$12.50
NY STRIP STEAK TERIYAKI DINNER	\$14.95
SALMON TERIYAKI DINNER	\$15.95
SCALLOP TERIYAKI DINNER	\$17.95
GULF SHRIMP TERIYAKI DINNER	\$14.95
<b>AGEMONO</b> Served with Miso soup, salad and steamed rice	
TONKATSU (Pork) or KATSU (Chicken)	\$12.50
<b>LOBSTER TAIL</b> Charbroiled, with lemon butter cream sauce	\$25.95

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### TENPURA DINNER Served with Miso soup, salad and steamed rice

SHRIMP TENPURA (9 pieces)	\$10.95
MIXED TENPURA 4 pieces shrimp, 2 pcs whitefish, 3 pieces vegetable & 2 pieces crabstick	\$11.95
VEGETABLE TENPURA	\$8.95

### UDON- Fat Noodle Soup

KAKE UDON Plain Udon noodles	\$7.95
TENPURA UDON 2 pieces shrimp with tenpura flakes	\$8.95
KITSUNE UDON fried tofu	\$10.95
NABEYAKI UDON Spinach, shittake, 2 pieces shrimp, tenpura & egg	\$11.95

### YAKISOBA- Pan-fried vegetables with noodles

CHICKEN YAKISOBA	\$8.95
STEAK YAKISOBA	\$9.95
SHRIMP YAKISOBA	\$9.95
VEGETABLE YAKISOBA	\$7.95

### DONBURI- served with Miso soup & salad

OYAKO-DON chicken with onion & egg	\$9.95
KATSU-DON pork cutlet & mixed vegetables	\$9.95
TEN-DON Shrimp, tenpura & mixed vegetables	\$9.50

### SHIOYAKI- Lightly salted and broiled. Served with homemade Miso soup, salad and steamed rice

SALMON SHIOYAKI	\$12.95
SABA (MACKEREL) SHIOYAKI	\$10.95

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### JP STYLE FRIED RICE- served with miso soup

CHICKEN	\$8.50
SHRIMP	\$8.95
VEGETABLE	\$7.00

### SIDE DISHES

SUSHI RICE	\$2.00
STEAMED RICE	\$1.50

### CHILDREN'S MENU All dinners served with fried rice, Miso soup and soft drink

TENPURA SHRIMP	\$7.95
STEAK TERIYAKI	\$7.95
CHICKEN TERIYAKI	\$7.95

### DESSERTS (New desserts coming soon!)

TENPURA ICE CREAM CAKE	\$5.00
GREEN TEA ICE CREAM	\$3.00
RED BEAN ICE CREAM	\$3.00

## -BEVERAGES-

### BEER

	Small	Large
KIRIN ICHIBAN	\$4.00	\$7.00
KIRIN LIGHT	\$4.00	\$7.00
ASAHI SUPER DRY	\$4.00	\$7.00

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SAPPORO SILVER	-	\$7.00
SAPPORO	\$4.00	\$7.00
DOMESTIC BEERS- Miller Lite, Coors Light, Bud Light	\$3.50	-
BUCKLER(NON ALCOHOL)	\$3.00	-

## SAKE

OZEKI HOUSE SAKE (served hot)	\$3.50	\$6.50
OZEKI DRY- JUNMAI (6 oz.) Bold, dry - Hollister, CA (USA)	\$6.50	-
GINJO PREMIER (12 oz.) Fruity, fragrant - Hollister, CA (USA)	-	\$12.00
FUDO MYOO NIGORI (12 oz.) Hint of vanilla & anise - Oregon (USA)	-	\$12.00
OZEKI KARATAMBA, (12 oz.) Bold, dry –Hyogo (JP)	-	\$18.00
TENTAKA KUNI JUNMAI, (12 oz.) “Hawk in the Heavens” dry, fragrant, Tochigi (JP)	-	\$18.00
RHIHAKU NIGORI, (12 oz.) “Dreamy Clouds” creamy, complex, fruity- Shimane (JP)	-	\$20.00
RHIHAKU JUNMAI, (12 oz.) “Wandering Poet” Full, crisp – Shimane (JP)	-	\$20.00
IKUNE JUNMAI GINJO, (12 oz.) “Root of Innocence” mellow, full, dry –Osaka (JP)	-	\$19.00
SATO NO HOMARE GINJO, (12 oz.) “Pride of the Village” Fragrant, fruity- Ibaraki (JP)	-	\$22.00
FUCUCHO JUNMAI GINJO, (12 oz.) “Moon on the Water” Fragrant, soft- Hiroshima (JP)	-	\$21.00

## WINE

### PREMIUM WHITES

	Glass	Bottle
DREYER, Chardonnay, Sonoma , CA (USA)	\$6.00	\$26.00
MARQUIS D’ALBAN, Bordeaux Sauvignon, Bordeaux (FR)	\$7.50	\$32.00
MACON VILLAGES, White Burgundy, Burgogne, (FR)	\$6.50	\$28.00
GUNTRUM BLUE, Riesling, Reihessen, (GR)	\$6.25	\$27.00
KENDALL JACKSON, Chardonnay, Santa Rosa, CA (USA)	\$6.50	\$28.00

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### PREMIUM REDS

TINO LENA, Tempranillo, Grenache, Castille (SP)	\$5.00	\$22.00
SERENDIPITY, Syrah, Languedoc (FR)	\$6.25	\$27.00
SEABISCUIT TRIFECTA, Cabernet Sauvignon, Mendocino, CA (USA)	\$8.50	\$36.00
CUVEE CHARTRON, Pinot Noir, Bourgogne (FR)	\$8.00	\$34.00
KENDALL JACKSON, Cabernet Sauvignon, Santa Rosa, CA (USA)	\$6.50	\$28.00

### HOUSE WINES

KIKKOMAN PLUM WINE	\$4.95	\$16.00
WHITE ZINFANDEL, CHARDONNAY, CABERNET SAUVIGNON, MERLOT	\$4.50	\$16.00

### SOFT DRINKS

COKE, DIET COKE, SPRITE	\$1.95
ICED TEA	\$1.75
GREEN TEA	\$1.00
COFFEE (COSTAMALA)	\$1.50
PERRIER	\$2.00
S. PELLIGRINO (25 oz)	\$4.00

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness